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RECORDS

A.D. 1880, 28th SEPTEMBER. N° 3922.

Bread Making.

(*This Invention received Provisional Protection only.*)

PROVISIONAL SPECIFICATION left by Charles Escourt at the Office of the Commissioners of Patents on the 28th September 1880.

CHARLES ESCOURT, F.C.S., of Manchester, in the County of Lancaster. "IMPROVEMENTS IN BREAD MAKING."

My Invention has for its object an improvement in the treatment of flour in the process of making it into bread. As is well known, many varieties of perfectly sound wholesome flour are found to be deficient in gluten, or are, as bakers term it, "too weak" to make it digestible bread.

My Invention consists in the addition of a small quantity of free phosphoric acid, or an acid phosphate (by reason of its practically containing free phosphoric acid), or solutions of the said compounds to the flour, or to the yeast, or to the water or other article usually used, or to the mixture of these ingredients in the process of bread making. The effect of this addition is to cause the bread or product to become firm and of a good color, as well as to make it lighter than it would be without such addition. As phosphorus exists (as phosphate) in flour naturally, and appears by its action upon the gluten to form some new combination, it is evident that no injurious substance is thus added.

The solutions of phosphoric acid, or of acid phosphates, should be used in such proportions as will when added to a sack of flour equal half an ounce to an ounce of ortho phosphoric acid. In some cases the proportions may be varied.

LONDON: Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty.
For Her Majesty's Stationery Office.

1881.

½ oz and to 1 oz

[*Price 2d.*]

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